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FORMATION OF HISTAMINE IN CURED HERRING

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SUMMARY

Every now and then high concentrations of histamine are found in cured herring. To study the conditions under which histamine is formed in cured herring, herring representing three degrees of freshness - 12.5, 24.5 and 47.3 mg tot. fl. N per 100 g - were hard-cured, sugar-cured, and spice-cured. The cured herrings were stored at 4^0, 10^o and 20^oC for 3 months. The study showed that as for the formation of histamine, the freshness of the herring at the time of curing was more important than the storage temperature.

Less histamine was formed in hard-cured herring than in sugar-cured or spice-cured herring.

Small to moderate quantities of histamine were formed in herring cured absolutely fresh, while the histamine content was high in spoiled herring after just 1 day in salt.